

EGDC January 8, 2018

Cooking Wine



2016 Colle Sereno Fonte Duolo Casa Petrone Blanco (Molise, Italy)

Wine - White \$18.99 (750mL)

Pinot Grigio. Brilliant straw yellow. Intense aromas of fruit with hints of white pulp fruit and garden blossoms. Elegantly balanced. Pair with fish dishes or as an aperitif.

First Course Lobster ceviche



2016 Domaine de Viranel Viognier (Languedoc- Roussillon, France)

Wine - White \$22.99 (750 mL)

Beautiful golden straw colour with green highlights. Delicate nose of white flowers and citrus fruits. Sweet palate marked by good acidity, dominated by lemon and grapefruit notes, titivated by apricot aromas. Fresh and lingering finish.

Second Course Beef Heart Bolognese with Rye Cavatelli



2013 Comm. G. B. Burlotto Langhe Freisa (Piedmont, Italy)

Wine - Red \$31.99 (750mL)

Effusively rich and pure, the legendary **G.B. Burlotto's Freisa** hails from the same vineyards that produces their Barolos, but with a shorter wood aging period.

Quite dark in color with blue-black reflections and a cherry rim. The bouquet is fairly rich, with tart berry fruit supported by light on its feet acidity and clean greenish accents with hints of rosa canina, wild strawberries and peppery spice. On the palate it's very beguiling, fresh, with rich sour cherry fruit supported by tannins that flow neatly into a clean finish with savory underpinning.

Third Course Korean Short Rib with Lobster Congee and Bok Choy



2014 Hijos de Juan Gil Bluegray (Priorat, Spain)

Wine - Red \$31.99 (750mL)

The wine region of Priorat is located within the greater Catalonia region, in the northeast of Spain. The wine producing history of this area can be traced back to 1194, with the Carthusian Monastery of Scala Dei. Here the soils are extremely poor, yielding very small amounts of dense concentrated fruit.

The BlueGray Priorat is a blend of 45% Garnacha , 30% Carinena, and 25% Cabernet Sauvignon, a combination you're not likely to find too often outside of this region. It may sound like an unlikely blend, and they do such a great job with this style in Priorat! The wine is aged in French oak barrels for 12 months, with a medium-full body. It shows concentrated black cherry, hints of anise and quince, with firm yet smooth mouthfeel. It doesn't need a lot of aging so 15 minutes in the decanter with some grilled ribeyes!

Fourth Course Pumpkin Date Tart with Ginger Ice Cream



Lustau San Emilio Solera Reserva Pedro Ximenez (Jerez, Spain)

Wine - Sherry & Montilla \$25.99 (375mL)

The grapes Pedro Ximénez are laid out in the sun for several days. Fermentation is stopped, in order to keep the natural sugar of the grapes. Afterwards this wine is fortified and then aged in the "solera and criaderas" system.

Definitely sweet, this would be marvelous with pumpkin pie or a butter tart.

James Molesworth, Wine Spectator

Rating: 91